



## HEART COOKIES TART

### COOKIES

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#### INGREDIENTS

FLOUR  
UNSALTED BUTTER 82% FAT  
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72%  
CASTER SUGAR  
MUSCOVADO SUGAR  
EGGS  
SALT  
VIGOR BAKING  
GOCCIOLONI CIOCCOLATO FONDENTE

#### PREPARATION

g 410 melt  
g 260 the 100 g of dark chocolate at 4545°C, add the  
g 100 cubed butter and mix until obtaining a  
g 200 homogeneous mixture Put flour and butter in  
g 200 planetary mixer to work with leaf you have to get one  
g 100 sandy mixture Add sugar/salt/baking e  
g 5 vanilla and continue to work Slowly insert the  
g 8 eggs at room temperature (leave to incorporate  
g 430 good) At the end, add the big droplets of dark chocolate and continue  
to mix gently until a mixture is obtained  
homogeneous Put in the fridge to recrystallize Process  
the dough and roll out to 0.7 mm inside shapes a  
steel heart Cook for 10 minutes at 165 C Leave to cool on a rack

## NAMELAKA WHITE CHOCOLATE AND YOGURT

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)  
LIQUID CREAM  
GLUCOSIO  
LILLY NEUTRO  
SINFONIA CIOCCOLATO BIANCO 33%  
LOW-FAT YOGURT  
LIQUID CREAM  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON

g 350  
g 150  
g 20  
g 100  
g 330  
g 300  
g 750  
g 25

### PREPARATION

Warm up  
lightly fresh milk and cream with the  
glucose, add the Lilly Neutro then the chocolate  
white and make a ganache Insert the yogurt  
and lastly the cream at a temperature of about 55°C  
You must obtain a liquid mixture to mature in  
fridge for a whole night. The following day, assemble  
lightly in the planetary mixer with a whisk

## FOREST FRUIT FILLING

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### INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO

To Taste

### PREPARATION

arrange a light layer of fruttidor berries on the surface of the cookie

### FINAL COMPOSITION

Fill the heart shaped mould with the cookie dough and bake.

Once cooked leave to rest a few minutes before unmoulding.

Whip the namelaka and using a piping bag with round nozzle decorate the surface with tufuts of namelaka.

Pipe between the namelaka tufts some fruttidor.

Decorate the dessert with a heart shaped layer of tempered dark chocolate.

Decorate with DOBLA decorations



## RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER